

# Buffet Menu



## 1 COURSE

## 2 COURSE

## 3 COURSE

Buffet lunch/dinner

R200 pp

R230 pp

R295 pp

Mains

Starter/Dessert & Mains

Starter & Mains & Dessert

Please indicate with a ✓ your preferred selection

### STARTERS (choose 1)

- Chicken livers on bruschetta
- Chicken pie served with a small garden salad on the side
- Roast tomato soup topped with crispy croutons and fresh cream
- Smoked salmon & cream cheese on bruschetta

### MAINS

#### MEATS (choose 2)

- Beef bobotie
- Beef lasagne
- Beef roast & gravy
- Beef stew
- Chicken casserole
- Chicken kebabs
- Chicken Kiev
- Chicken pie
- Chicken schnitzel & cheese sauce
- Crumbed chicken pieces
- Roast chicken thighs
- Tex-Mex chicken / chutney chicken
- Fried hake & tartare sauce
- Hake Mornay
- Lamb stew (additional cost of R25 per person)

#### VEGETABLES (choose 2)

- Broccoli au gratin
- Cauliflower au gratin
- Char grilled mix veg
- Creamed spinach
- Grilled baby marrows
- Roasted butternut
- Roasted sweet potatoes
- Spinach marogo
- Sweet carrots
- Pumpkin fritters

### STARCHES (choose 2)

- Buttered rice & gravy
- Herbed rice
- Penne pasta
- Potato bake
- Pap quenelles & sheba
- Potato wedges
- Roast potatoes
- Samp & sugar beans
- Savoury rice

### SALADS

- Chef's salad selection

### DESSERT (choose 1)

#### (Warm options)

- Chocolate brownies
- Chocolate volcano
- Malva pudding
- Mississippi mud pie
- Sticky toffee pudding

#### (Cold options)

- Cookies & cream mousse cake
- Double-decker mousse cake
- Fudge Picasso cake
- Granadilla cheese cake
- Lemon cheese cake
- New York cheese cake
- Ying Yang tiramisu

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